1942

THE MACDONALD

CANADIAN
NATIONAL
RAILWAYS

EDMONTON
CANADA

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CANADIAN-NATIONAL-RAILWAYS
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SPECIAL DINNER

Served in Dining Room Only from 6 to 8.30 p.m.

THE MAIN COURSE IS THE PRICE OF THE MENU

Choice

Avocado Pear and Grapefruit Supreme — Assorted Canapées

Grape Juice Glacé

Choice

Cream of Fresh Peas, Puffed Rice — Consommé, Cultivateur

Jellied Broth

Choice

Filets of Sole en Bordure, Bonne Femme 1.00

Broiled Salmon Steak, Lemon Butter 1.10

Fried Veal Cutlet with Egg 1.10

Broiled Lamb's Kidney on Toast with Bacon and Mushrooms 1.20

Grilled Pork Tenderloin with Fried Apple Rings 1.25

Spring Chicken en Casserole 1.30

Filet Mignon, Primeur 1.65

Roast Spring Lamb, Mint Sauce 1.25

Roast Prime Ribs of Beef au Jus 1.40

COLD SELECTIONS

Cold Boned Capon and Ham, Chef's Salad 1.20

Home Made Head Cheese, Potato Salad 1.10

Fresh Lobster in Shell, Mayonnaise 1.40

Corn on Cob — or — Wax Beans au Beurre

Potatoes New Boiled, Mashed or French Fried

Choice

Orange Layer Cake — Deep Blueberry Pie — Parfait aux Caramel

Strawberry Melba — Fruit in Season

Cheese and Crackers

Tea — Coffee — Milk

Please Do Not Request Substitutes On This Menu

DINNER A LA CARTE

(☆) Denotes Ready Dishes — August 19, 1942

Hors d'Oeuvres—Assorted, 1.00 Buffet Russe, 1.00 Tomato, Grape or Pineapple Juice, 25
Imp. French Sardines, 65 Terrine of Foie Gras, 2.75 Sauerkraut Juice Cocktail, 20 Antipasto, 45
Romanoff Caviar, 4.00 Canapé, 2.00 Filet of Anchovies, 75 Crabmeat or Shrimp Supreme, 75
Fruit Supreme, 45 Half Grapefruit, 30 Domestic Caviar 2.00 Canapé, 1.25 Celery en Branche, 30
Lobster Supreme, 75 Holland Style Herring, 65 Stuffed Celery, 50 Olives, 30 Stuffed Olives, 35

Soup—**☆Cream of Fresh Peas, Puffed Rice, 25** **☆Consommé, Cultivateur, 25**
☆Jellied Broth, 25 Onion au Gratin, 40 **Canadian Pea Soup, 25** Purée Mongol, 30
Green Turtle, 50 Mock Turtle, 35 Purée of Yellow Peas, 25 Petit Marmite, 40
Cream of Tomatoes, 35

Fish—**☆Broiled Spring Salmon Steak, Lemon Butter, 85** **Whitefish Sauté, Meunière, 85**
Filets of Sole en Bordure, Bonne Femme, 85 **Baked Lobster, Thermidor, 1.40**
Filets of Sole, Marguery, 90 Scotch Kippers, 75 Winnipeg Goldeye, 90
Boiled B.C. Salmon, Sauce Hollandaise, 85 Fried Filets of Sole, Tartare Sauce, 80
Broiled Whitefish, Mirabeau, 75 Steamed Finnan Haddie in Cream, 85 Lobster Newburg, 1.35

Entrees—**Broiled Lamb's Kidney and Bacon on Toast, Fresh Mushrooms, 90**
Fried Veal Cutlet with Egg, 85 **Grilled Pork Tenderloin, Fried Apple Rings, 90**
Broiled Spring Chicken and Bacon, 1.25 **Braised Sweetbreads, Bouquetière, 1.00**
Filet Mignon, Primeur, 1.85
Spaghetti or Macaroni, 75 Minute Steak Sauté, 1.25 Chicken or Lobster Patties, 1.00
Broiled Sweetbreads and Bacon, Maitre d' Hotel, 1.00 Breast of Chicken, Eugenie or Virginia, 1.25

From the Grill—Half Spring Chicken, 1.10 Planked Sirloin Steak, 1.85; for two, 3.50
Mixed Grill, 80 Lamb's Kidney with Bacon on Toast, 75 Calf's Liver and Bacon, 85
Sirloin Steak, 1.50 Tenderloin Steak, 1.50 Filet Mignon, 1.45 Pork Chop (1), 75
Beefsteak, Tartare (raw), 1.65

Roast—**Prime Ribs of Beef, 95; extra cut, 1.15** **☆Lamb, Mint Sauce, 90**

Cold Meats—
Virginia Ham, 1.00 Sliced Chicken, 1.00 Galantine of Capon, 85 Roast Beef, 75 Ox Tongue, 75
Ham, 75 Corned Beef, 65 Lamb, 65 Headcheese, 55 Assorted Cold Meat with Chicken, 1.00
Cold Spring Salmon, Mayonnaise, 70 With Potato or Cole Slaw Salad, 10c. additional

Vegetables—**New Peas, 35** **New Green Beans, 35**
French String Beans, 30 French Peas, 30 Baked Tomatoes, 35 Stewed Corn, 20
Peas, 25 Spinach, 30 Cauliflower, 30 Asparagus Tips, 40 Beets, 20
Boiled Onions in Cream, 30 Carrots, 20 French Fried Onions, 35 Wax Beans, 20 String Beans, 20

Potatoes—Hashed in Cream, 30 Hashed Brown, 25 au Gratin, 30 Sauté, 25 Minute, 25
Cottage Fried, 30 French Fried, 25 Lyonnaise, 20 Croquette, 30 **Boiled, 15** **Mashed, 15**
Baked, 25 **American Fried, 25** **Persilé, 20** **Sweet Potatoes, any Style, 35**

Salads—Chicken, 90 Lobster, 85 Vegetable, 50 Combination, 65 Potato, 25 Lettuce, 50
Crab, 85 Lettuce and Tomatoes, 65 Waldorf, 60 Tomatoes, 40 Fruit, 65 Cucumber, 45

Dressing and Sauces—Bearnaise, Hollandaise, Bordelaise, Roquefort, 1000 Island or Russian, 25 Tomato, Mayonnaise or Tartare, 15

Dessert—**☆Orange Layer Cake, 30** **Deep Loganberry Pie, 25** **Parfait aux Caramel, 35**
Apple Pie, 20 French Pastry, 25 Fruit or Plain Cake, 30 Petits Fours, 35
Water Ice, 25 Ice Cream, any Flavor, 25

Fruits—**Stewed Plums, 35** **Rhubarb, 30** **Apricots, 35**
Fresh Strawberries or Raspberries and Cream, 40
Sliced Peaches and Cream, 40 Sliced Pineapple, 25 Preserved Raspberries, 30
Stewed Prunes, 25 Preserved Strawberries, 30 Banana, 15 Orange, 15

Cheese—Oka or Trappist, 30 Canadian, 25 Cottage, 25 Roquefort Style, 35
Chateau, 30 Kraft, 30 Camembert, 30

Beverages—Kaffee Hag or Sanka, 15 Iced Coffee, 20
Coffee 15 Ovaltine or Postum, 25 Chocolate or Cocoa, 25 Bottle of Milk, 15
Tea for One, 25; for Two, 40 Indian Tea, 25 Green Tea, 25
Malted Milk or Bovril, 25 Cream per Glass, 30 half-and-half, 25 Buttermilk, 10 Vitone, 25

NO EXTRA CHARGE FOR A LA CARTE MEALS SERVED IN ROOMS

5